

### Curious Facts.

Toads are not the only animals which have the power of living for a considerable time without nourishment or communion with the external air. Two living worms were found in Spain, in the middle of a block of marble which a sculptor was carving into a lion for the royal family. These worms occupied two small cavities, to which there was no inlet that could possibly admit the air. They subsisted, probably, on the marble as they were of the same color. This fact was verified by Captain Ulloa, a famous Spaniard, who accompanied the French Academicians in their voyage to Peru for the purpose of ascertaining the figure of the earth. He asserts that he saw these two worms. A beetle of the species called Capricorn was found in a piece of wood in the hold of a ship at Plymouth. The wood had no external mark of any aperture. We read in the *Attales de Provençal*, June, 1774, that an adder was found alive in the centre of a block of marble nine feet in diameter. It was folded thirty times round in a spiral line; it was incapable of supporting its head, and died a few minutes after. Upon examining the stone, not the smallest trace was to be found by which it could have glided in or received life. Mission, in his travels through Italy, mentions a cray-fish that was found alive in the midst of a mass of marble in the environs of Tivoli. M. P. sonnei, king's physician, residing in Paris, relates it is to be found in the bank of his house, was told by the workmen that live frogs were found by them in beds of petrifaction. M. P. sonnei suspecting some deceit, descended into the pit, dug the bed of rock and petrifactions, and drew out green frogs, which were alive, and exactly similar to what we see every day.

### Pumpkins.

Pumpkin pie is now the fashion; and this renders over one of their value as food for stock, as well as a very agreeable article for the *désert*.

The perishability of pumpkins operates unfavorably against keeping them in large quantities, stored together for any length of time. They are so succulent and full of water that they cannot long resist the action of frost, and any slight frost causes quick decay. Their value, of course, is not equal to corn or potatoes; yet they are as valuable as long as they last for feeding to stock. And, as they are grown with corn, needing little expense in culture, they are one of the cheapest of nutritious vegetables.

Usually one to three tons can be raised to the acre, and nothing else of vegetable food can be raised at so little cost. If an entire acre was devoted to their culture alone, doubtless the product might be raised to ten or twelve tons.

They should be fed at first very cautiously to cattle, unless the seeds are removed. The seeds have great power to stimulate the secretions of the kidneys, and must be fed with moderation.

The remaining matter of the pumpkin contains an abundance of starch and sugar, which is valuable as a flesh-forming element. Fed to cows, they are particularly useful in producing an abundant flow of milk, and it will be worth the time of the farmer to use more than ordinary pains to handle them carefully, and when stored away, put them where they are not exposed to the variations of the atmosphere, neither in the humid a locality.

### CIDER FOR WINTER USE.

Since culture in South Carolina and Georgia, formerly an important agricultural interest, has made but little progress since the war, the great difficulties in the way of its successful prosecution using the want of capital and the unsettled condition of labor. It is hoped, however, that by the introduction of horticultural machinery the crop may yet be made equal to figures that will pay. In 1827 the product of Georgetown County, South Carolina, was 50,000 bushels, constituting nearly two-thirds of the entire crop of the State. This was the yield of about 16,000 acres, and it is sufficient quantity is collected, showing an average of over forty bushels to the acre—a remarkable heavy crop. At the present time there are less than 18,000 acres cultivated for this in the same county. The wet weather during harvest time has materially damaged the rice crop throughout Georgia and South Carolina this year, as at least two-thirds of it has been wet at some point between cutting and stacking in the yard; while delays in harvesting, consequent upon bad weather, have caused a considerable portion to become overripe.

### Saving Cabbages Till Spring.

We know of no better way to preserve cabbages through the winter than that which we have recommended for a number of years. It is to plant out the seedlings, however, and to form a hedge. Plant the cabbages, putting it in the soil pretty freely, then make a covering by planting two or three where there is not allowing for a ditch to run in the center; and cover with earth-boulder or straw or beans. Lining through the winter avoid as much as possible the sun side and close up again. We have kept one challenging more than a dozen years this way by a perfect state through the winter in both the spring and could even up to the 1st of May if desirable.

### Byrnes.

This process is generally speaking, to be instructed to a person who makes it his business to follow him, however, and to form a hedge. Put the cabbages, earthed through the water as hot as the water can bear it; pass the stuff to be dried through the water as often as necessary, for it to imbibe the color perfectly; take care not to squeeze or express it. Next hang the stuff up till it is quite cold, which will only require a few minutes, then plunge it into two pails of soft water, and afterward in one of hard, and before hanging it up to dry, pass it through a little alum water; the process is terminated by pressing or ironing out the stuff before it is thoroughly dry.

### Tickling Seed Wheat.

The results of experiments have fully substantiated the benefit, as a preventive of scurvy, of pickling the seed preparatory to sowing it. The plebe may be either common rye dissolved in water strong enough to cover an egg, or sulphate of copper at the rate of one pound dissolved in eight gallons of water. The plebe should be placed in a tub, the seed powdered, and into it, so that the light grain will float; these are to be removed as they should not be sown. The seed may soak for a few minutes, then take it out and put it in a heap on the barn-floor to drain; after draining, mix it with some fresh-sifted lime, until it is dry, then sow it immediately.

### VALUABLE RECIPES.

**NANTUCKET CORN CAKES.**  
To one pint of boiling milk, stir in one coffee-cup of white Indian meal; when cold add three eggs, beaten separately, a little salt; bake in small tins.

### HARNESS BLACKENING.

Three ounces of Beeswax, four ounces ivory black, one pint neatsfoot oil, two ounces castile soap, two ounces lard, one ounce aloes; to be boiled together, and poured into a hollow tin.

### CLEANING BLANKETS.

Put two table-spoonsful of borax and a pint of soft water, pour half a pound of alum; stir at intervals until it becomes cool, then pour it into another pail and put the garment therein, and let it be in twenty-four hours, and hang them out to dry. Do not wring it.

### TO MAKE CLOTH WATERPROOF.

In a pail of soft water, pour half a pound of alum; stir at intervals until it becomes cool, then pour it into another pail and put the garment therein, and let it be in twenty-four hours, and hang them out to dry. Do not wring it.

### GREEN TOMATO PICKLE.

One peck tomatoes, one dozen onions, lay in salt one night. Then pour off the water, and add one ounce each of pepper, allspice and clover, one-fourth pound mustard seed, one pound sugar; cover with vinegar and boil till tender.

### BROILED HAM.

Cut the ham in very thin slices, pour boiling water over it, and leave where it will keep hot, twenty minutes; then wipe the slices dry, and lay on a hot gridiron over the coals, and broil as quickly as possible, but do not sear it.

### LICQUID YEAST.

Take a handful of hops, boil in a quart of water for ten or fifteen minutes, then strain the water into a quart of flour, let it stand till cool, then add the yeast, also a tablespoonful of ginger; let it rise and when light, bottle up closely, and set in a cool place. It will keep three or four weeks.

### CHEW YOUR FOOD.

"I hold," remarks a physician, "that thirty minutes should be spent at each meal, and spent, too, in chewing the food a good portion of the time, and not continually putting in and taking out, and in pleasant chat and laugh, instead of the continued noise of the intense nervous pressure of the office or library. If you lay out to spend thirty minutes in this way at your meals, you may rest assured you will not eat too much, and what you eat will be in the best condition for the appropriation to the needs of your system."

### CHEAP SOUP FOR FAMILIES.

Green tomatoes and okra seasoned with a small piece of middling salt and pepper. It is never used as such soup made with beans. To the articles above may be added a small quantity of green or ripe peas. This is a wholesome, tasty and economical. It will make a good dinner, with a little bread, without the use of any other article of diet.

### WATERING HOUSES.

Horses are watered from a pond, or stream, if at all convenient, and well water are too hard and cold, and will sometimes give colic to the animals. When they must be watered, let the water be drawn at least an hour before it is given to them and not more than a pallid at a time.

### CHICKEN FOR WINTER USE.

Take of grated horse radish root one quart, and a cube of ground nutmeg, and a brace of ciders, putting it in a pot and boil it with the skin of the turnip, and when done, add a brace of turnips, and in a pleasant chat and laugh, instead of the continued noise of the intense nervous pressure of the office or library. If you lay out to spend thirty minutes in this way at your meals, you may rest assured you will not eat too much, and what you eat will be in the best condition for the appropriation to the needs of your system."

### RED CLOVER BLOSSOMS.

The extract, spreads in excellent remedy for cancerous ulcers. It is also highly recommended in ill-defined ulcers of every kind, and deep ragged-edged and otherwise badly conducted burns. It possesses a peculiar soothing property, and proves an effectual emollient, and promotes a healthful granulation. Clover blossom tea is said to be a specific for whooping cough.

### G. W. KING.

G. W. King, the new Assessor of the 6th district Ohio, is father-in-law to a cousin of Gen. GRANT.

### ECONOMICAL FAMILY PUDDING.

Braise with a wooden spoon through a colander, eight or ten good sized potatoes; sugar and season to taste, butter the dish or pan, and take half an hour. This simple and economical pudding is made of what is usually wasted in families, viz: Cold potatoes which may be kept two or three days, then a sufficient quantity is collected.

### ROSE OIL.

The following recipe makes a fine article for those who use hair oil.—Olive oil one pint, etc of roses ten drops. Bergamot, to suit the taste, added to the oil, makes a delightful perfume, and it is much cheaper than the etc of roses.

### Keeping Apples.

It has been found a good practice to tickle fruit-growers to pack their fruit in close barrels or boxes, and seclude them as much as possible from the air. We remember the case of a man who packed all his fruit this way in the orchard upon the open ground, then covered them with a load of hay, left them nearly all winter; and when opened, some six months later, they were found to be in perfect condition. Some trees, however, bear fruit in bunches, and cannot be so easily packed; in this case, however, the best way is to wrap each bunch in a cloth bag, and hang it in a dry cool place, then keep it in a dry cool place, and cover with earth-boulder or straw or beans. Lining through the winter avoid as much as possible the sun side and close up again. We have kept one challenging more than a dozen years this way by a perfect state through the winter in both the spring and could even up to the 1st of May if desirable.

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### Cooked Wheat for Dogs.

A correspondent of an exchange says: On the 4th of August, 1870, I put up 15 bags, weighing 2,400 pounds, and fed them 5 bushels cooked wheat the week. On the 13th their weight was 2,600 pounds; gain, 200 pounds, or a gain of 13% pounds to the hog, being nearly two pounds a day. The next week I fed them 6 bushels of the cooked wheat, producing an increase of 25 pounds, 144 pounds to the hog, being a gain of over two pounds a head a day. The third week I fed them 10 bushels of cooked wheat, resulting in a gain of 200 pounds, or 21% pounds a head a day. The fourth week I fed them 11 bushels of cooked wheat, the gain being 230 pounds or 21% pounds a head, or a fraction over 3 pounds a day each. The hogs were then sold and taken away. They gained in four weeks, 965 pounds on 32 bushels of wheat. In this manner of feeding I received a good price for the wheat, as the hogs were sold at \$3 per 100 pounds. The breed was the Russian China stock, about fifteen months old.

### Every Lady Should have ONE

of the Grand New York Tantrico Thimble, warranted to thread coarse or fine needles with ease, whether the eyeight is good or not. Price 50 cents to 75 cents per dozen. Send 50 cents for postage. Address C. H. PATRICK, 131 West street, New York.

### Wanted.—Parties who have a very small capital, or sulphate of copper at the rate of one pound dissolved in eight gallons of water.

The plebe should be placed in a tub, the seed powdered, and into it, so that the light grain will float; these are to be removed as they should not be sown.

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### On Dressing Hogs.

Two years ago many hogs were partially or wholly lost, by becoming tainted after they were dressed, and before the meat cooled off. One instance came to our knowledge, where two fine hogs, each weighing 400 pounds, were injured by taint. They were dressed in quite a cool day, thoroughly cleaned and washed off with cold water. They were hung up under a shed, where a cool breeze blew over them, and yet the next morning there was a perceptible taint in the carcasses.

To prevent this the body should be split down the whole length by dividing the back bone. This will allow the air to escape and keep the meat sweet.

Quite cold weather will not always prevent a taint. It did not in this case alluded to above. It is supposed by some that it is even safer to dress when the thermometer stands about 40°. The reason given is, that when the weather is quite cold, the skin contracts and prevents the animal heat from escaping. Whether this is so or not, we do not know.

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